

In the claims:

Please amend claims 1, 12 and 19, and cancel claim 14. A detailed listing of the claims is presented, below.

1. (Currently Amended) A process for preparing a soy composition, said process comprising:

providing a whole ground soybean particulatematerial dimensioned less than about 10 microns;

incorporatingblending at least one of an acid and an acid salt with said ground soybean particulatematerial;

adding water to said particulatesoy powder blend in an amount sufficient to provide liquid consistency; and

~~heating said liquid at a temperature of about 50 C or higher; and~~

treating said liquid at a pressure greater than about 2,000 psi.

2. (Cancelled).

3. (Original) The process of Claim 1, wherein said salt is the salt of an organic acid and is selected from the group consisting of alkali metal and alkaline metal and alkaline earth metal salts of citric acid and combinations of said metal salts.

4. (Original) The process of Claim 1, further including incorporating at least one of a stabilizer, a suspension agent, an emulsifier and combinations thereof.

5. (Original) The process of Claim 1, further including incorporating heating said liquid.

6. (Original) The process of Claim 1, wherein said pressure treatment is at a first pressure, and subsequent treatment is at a second pressure, wherein said second pressure is less than said first pressure.

7. (Original) The process of Claim 1, further including dehydrating said liquid after said pressure treatment.

Claims 8 through 11. (Cancelled).

12. (Currently Amended) A process for preparing a soy composition, said process comprising:

providing a ground soybean particulate comprising whole soybean material;
adding water to said particulate in an amount sufficient to provide liquid consistency;

incorporating a food grade buffer component;
heating said liquid at a temperature ~~of about 50°C or higher~~between about 90°C and about 95°C; and
treating said liquid at a pressure greater than about 2,000 psi.

13. (Previously Presented) The process of Claim 12, wherein said buffer component includes at least one of an acid and an acid salt, wherein said salt is the salt of an organic acid selected from the group consisting of alkali metal and alkaline earth metal salts of citric acid and combinations of said metal salts; and

14. (Canceled)

15. (Previously Presented) The process of Claim 12, further comprising adding at least one of a fat and an oil component selected from the group consisting of animal fats, vegetable oils, vegetable fats and combinations thereof.

16. (Previously Presented) The process of Claim 12, further comprising adding an extraneous milk additive, said additive selected from the group consisting of an animal milk, cereal milk and combinations thereof.

17. (Previously Presented) The process of Claim 12, wherein said soybean component in the soybean composition is dimensioned less than about 4 microns.

18. (Previously Presented) The process of Claim 12, further comprising drying said composition to a powder.

19. (Currently Amended) A non-enzymatic process for preparing a soy composition, said process comprising:

providing a whole ground soybean particulate;
adding water to said particulate in an amount sufficient to provide liquid consistency;

heating said liquid at a temperature of about 50°C or higher between about 90°C and about 95°C; and

treating said liquid at a pressure greater than about 2,000 psi, wherein the size of the whole ground soybean particulate in the soy composition is about 30 microns or less.